



Domaine Hubert Meyer

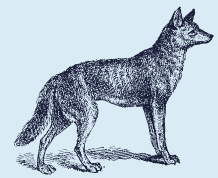
GEWÜRZTRAMINER

A.O.C Alsace

The Meyer family has a tradition as vigneron in Blienschwiller that dates back to 1722. Hubert Meyer and now since 2009, his son Pierre, a graduate in oenology, vinify the wines of this estate of about 10 hectares.

The range of their good vintages is divided, as is often the case in the region, into Vins de Tradition, dedicated to the 7 Alsatian grape varieties and Vins de Prestige, made from plots selected at harvest when the vintage allows it. The Prestige range includes Pinot Noir aged in barrels, Pinot Gris and Riesling from the Grand Cru Winzenberg Vineyard. Pierre Meyer also makes delicious Crémant d'Alsace Blanc and Rosé Brut following the Methode Champenoise.

Converted to organic since 2019, the wines really express the quality of the terroir and their varietal.



PARKER WOLF

wine & spirits

COUNTRY

France

VARIETAL

100% Gewurtztraminer

SOIL TYPE

Clay-Limestone

VINEYARD

30 years old
Exposition South

HARVEST

Manual harvesting

VINIFICATION

7-hour slow pressing
36 hours cold stabilization
Indigenous yeasts
3 months fermentation
Stainless steel tanks.
6 months aged fine lees

RESIDUAL SUGAR

13g/L

TASTING NOTES

Expressive white flowers, Roses and Lychee fruit on the nose. Round texture on the palate with hints of spice and balanced acidity with a dash of sweetness on the finish

CERTIFICATIONS



Moments Unearthed

parkerwolfwine.com